ESSENCIAL

carta restaurante

FOR SHARING

Layered **Potato Bravas** with a Spicy Sobrasada Sauce Infused with a Subtle Hint of Garlic - €11
Andalusian-style **Squid** served with Korean Kimchi Aioli - €11
Steamed Fresh **Mussels** Perfumed with Fresh Aromatic Herbs - €14
Creamy Free-range Chicken **Croquettes** with Ras-al-Hanout Curry - €12
Sweet Potato **Chips** with Beet Tzatziki and Goat Cheese - €10
Selection of **Spanish Raw Milk Cheeses** - €21
Grilled Confit **Artichokes** Drizzled with "Son Mesquidasa" Virgin Olive Oil and Salt Flakes - €12.5
Potato, Confit Onion, and Black Truffle **Omelette, Quickly Seared** - €15
Nachos with Fresh Guacamole, Crest of Gallo, and Cheddar Cheese Sauce with Piparras - €11
Bread, Olives, and Aioli - €2.5 per person / Truffle Butter - €3

SALADS

Grilled Chicken **Caesar Salad with Hard-boiled Egg,** Romaine Lettuce, Tomato,
Parmesan Shavings, Oven-toasted Bread, and Anchovy-Caper Dressing - €15
Gratinated **Goat Cheese Salad** with Berries, Onion, Beetroot, and Walnut Praline Vinaigrette - €14.5
Burrata **Caprese Salad** with Seasonal Fresh Tomato, Red Onion,
Red Pesto, Black Olive Tapenade, and Toasted Pine Nuts - €14.5

PAELLAS (MIN. 2 PEOPLE)

Mallorcan Sea and Mountain Paella made with Confit Pork Needle, Confit Chicken Thigh, and Cuttlefish,
finished with Prawns, Langoustines, and Mussels - €19.5 per person
Cuttlefish **Seafood Paella** finished with Prawns, Mussels, and Langoustines - €18.5 per person
Cuttlefish and **Ink Black Paella** with Artichokes and Prawns - €19 per person
Vegetable Garden Paella with Seasonal Vegetables and Shiitake Mushrooms - €18 per person

PRINCIPALES

Grilled Salmon with Pistachio and Coconut Crust served with Warm Wild Rice and Citrus Salad - €23.5
"Crispy" Grilled Octopus with Roasted Sweet Potato Puree, Basil Oil, and Lamb's Lettuce - €24.5
Grilled Free-range Chicken Breast with Mashed Potato - €19
30-day Aged Grilled **Beef Ribeye Steak** accompanied by our Potato and Seasonal Sauteed Vegetable Mille-feuille - €28
Veal Cheeks with Red Curry, Tarragon Parmentier, and Anise Tomato - €21
Baked Avocado with Red Pesto and Egg - €16.5

DESSERTS

"La Viña" Toasted Cheese Cake with Blueberry and Citrus Marmalade *(when simplicity becomes art)* - €9
"Gató" Almond Cake soaked in "Suau" Brandy
with Milk Ice Cream *(Typical Mallorcan almond cake, sugar, and eggs)* - €10
Coconut and Lemongrass **Creme Brulee** *(A classic on the journey)* - €8
Dark Chocolate **Soufflé** with Vanilla Bourbon Ice Cream - €9
Oreo and Baileys Ice Cream Cup with Espresso Caramel - €10.5

VAT included

Allergens If you require information about allergens please just ask a member of our team. Thank you.

COCKTAIL MENU

Check out our cocktails menu to enjoy this moment